



Kuchumaa Beans

<https://rancholapuerta.com/kuchumaa-beans/>

Rancho La Puerta's Kuchumaa Beans are one of our most requested and adaptable recipes. These breakfast staples are great on a tortilla with a spoonful of salsa and topped with egg, if you like, or also used on nachos, in soup, and in our chili.

Ingredients:

1 cup black or pinto beans
½ onion
½ teaspoon cumin
½ teaspoon oregano
3 cups water
2 epazote leaves or 1-inch kombu seaweed
Salt, to taste*

Method:

1. Soak the beans in water for at least 12 hours. Drain the soaked beans and place in a pot with water, add the onion half, kombu or epazote.
2. Let cook at medium-low heat for about 45 minutes or until the beans are soft.
3. Season to taste with salt, oregano and cumin and serve.

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

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